

## ESTATE EVENTS

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What excites us is the process of creating. We have created these menus in the hope that they speak to your preferences, needs and maybe even your whims!

By taking this approach we strive to build a deeper relationship with our guests, while delivering dining experiences that are a meaningful and fulfilling extension of your meeting.

These suggestions are simply a starting point to planning your event. While they have proven to be our most popular, we will be thrilled to create a menu, concept or dish that you may have in mind.

**“Imagination is the beginning of creation. You imagine what you desire, you will what you imagine and at last you create what you will.”**

**- George Bernard Shaw**

## TO EAT, DRINK & CELEBRATE

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## **breakfast:**

### BREAKFAST IN THE MANSION

the chef's daily full hot and cold buffet, featuring eggs to order, waffles, pancakes, breakfast breads, cereals, oatmeal station, fresh fruits, assorted danish, new york bagels, breakfast meats, home fries and daily specials. reserve tables for your entire group to dine in the estate's main dining room. (non - private, no minimum required)

breakfast hours: 7am – 10am (monday – friday), 7am – 10:30am (saturday & sunday).

### BREAKFAST IN A PRIVATE SALON

reserve a private dining room for your guests to dine from the chef's daily full breakfast buffet. (buffet non private, adjacent to your private dining salon, minimum 20 guests)

breakfast hours: 7am – 10am (monday – friday), 7am – 10:30am (saturday & sunday).

### ESTATE BREAKFAST

a 2 hour event, available anytime between 7am – 12pm. a private buffet set in a private room. also offered with exclusive use of the king house mansion. (fully private, minimum 25 guests)

cold offerings:

- o natural yogurts, sliced seasonal fruit, breakfast muffins, new york bagels  
smoked salmon with appropriate garnishes, house made flavored cream cheeses  
butter, preserves & jam

served from chafing dishes:

- o scrambled eggs, crispy bacon, pork sausage, oven roasted breakfast  
potatoes

omelet and waffle kiosk:

- o whole eggs, egg whites, eggbeaters and extensive selection of fillings as well as  
belgian waffles made to order with assorted butters, syrups, whipped cream and  
toppings.

all private events require the selection of a mansion salon based on capacities and availability. please see tariff page.

## refreshment breaks:

### MORNING CENTRAL VITALITY BREAK

served from the estate's central refreshment locations (non - private) 7:30am – 11:30am  
assorted juices, infused waters, rain-forest coffees and selection of fine teas  
fresh baked pastry, muffins, assorted bagels, fruit and granola bars and daily vitality specials

### AFTERNOON CENTRAL VITALITY BREAK

served from the estate's central refreshment locations (non - private) 12:30pm – 4:30pm  
assorted soft drinks, infused waters, rain-forest coffees and selection of fine teas  
whole fruit, candies, snacks and daily specials

### ALL DAY ACCESS TO THE CENTRAL VITALITY BREAK STATIONS

### LATE NIGHT FOCUS

Perfect for evening sessions to maintain alertness and ensure inter-activity; served privately in your main conference room from 7pm – 10pm. assorted soft drinks, infused waters, rain-forest coffees and selection of fine teas whole fruit, candies, snacks and hummus with pita chips

### PRIVATE ALL DAY REFRESHMENT BREAK

Features all of the above set private just for your group.

### HYDRATION BREAK

Set private in your conference room from 7:30AM – 5:00PM. assorted soft drinks, infused waters, rain-forest coffees and selection of fine teas

### PRIVATE MORNING ENHANCEMENTS

set private in your conference room for 1 hour (addition to vitality break) select 2:

- o *pecan wood smoked bacon, fried egg, dorsett drum cheddar wrapped croissant*
- o *chicken and apple sausage, scrambled egg, smoked gouda, freshly baked biscuit*
- o *mini frittata, caramelized onion and tomato, coach farms goat cheese*
- o *savory quiche: ham, swiss, & mushroom; cheddar bacon; florentine*

### COOKIES & MILK

set private in your conference room for 1 hour recommended for the afternoon portion of your meeting an assortment of fresh baked cookies paired with flavored milks

### SMOOTHIES

set private in your conference room for 1 hour recommended for either the afternoon or morning portion of your meeting green goddess, peanut butter & banana & blueberry acai.

### ENERGIZE

set private in your conference room for 1 hour recommended for either the afternoon or morning portion of your meeting marcona almonds, dark chocolate clusters & pomegranate acai shooters

all breaks require minimum 15 guests

## brunch and lunch:

### MARY DUKE BRUNCH BUFFET

a 2 hour event offered between 8am – 12pm. (minimum 25 guests)

cold offerings:

- o natural yogurts, sliced seasonal fruit, breakfast muffins, new york bagels  
flavored cream cheeses, butter, preserves & jam
- o garden salad, caesar salad, pasta salad, dressings

served from chafing dishes:

- o scrambled eggs, crispy bacon, pork sausage, potato hash  
spinach stuffed sole, rosemary-lemon chicken  
whiskey glazed smoked pork loin

omelets made to order buffet side. includes egg whites, egg beaters & aselection of fillings

waffles prepared to order, berries, whipped cream, syrup, and sweet butter

dessert buffet:

to include chef's choice of pies, cakes, tarts and cookies

coffee, tea & juices served tableside

### BRUNCH ENHANCEMENTS

choose 1, carved buffet side

- o maple brined turkey, cranberry relish and pan gravy
- o slow roasted prime rib, au jus, horseradish cream

### LUNCH IN THE MANSION

the chef's daily market full hot and cold buffet, featuring composed salads, mixed greens, luncheon meats and assorted cheeses, build your own sandwich, hot entrees and a daily action station. the buffet also includes a dessert station with daily items created in the estate's acclaimed pastry shop. lunch includes assorted soft drinks, ice tea, coffee and selection of fine teas. reserve tables for your entire group to dine in the estate's main dining room. available noon – 1:30pm (non - private, no minimum required)

### LUNCH IN A PRIVATE SALON

reserve a private dining room for your guests to dine from the chef's daily full lunch buffet. (buffet non-private, adjacent to your private dining salon) (minimum 20 guests)  
(available noon – 1:30pm)

### LUNCH IN A PRIVATE SALON WITH A PRIVATE BUFFET

reserve a private dining room for your guests to dine from with your own private buffet  
(available noon – 1:30pm) (minimum 20 guests)

### EARLY OPEN/LATE CLOSE OF LUNCH IN THE MANSION

open the chef's buffet at 11:30am

keep the chef's buffet open until 2:00pm

## WESTCHESTER LUNCH BUFFET

a private 2 hour event offered between 12:00 pm – 2:00pm. (minimum 25 guests)

cold offerings

- o mixed green salad, dressing assortment, caesar salad
- o local beets with citrus and goat cheese
- o roasted eggplant & garbanzo bean salad, greek salad

served from chafing dishes:

- o soup of the day
- o gemelli pasta, baby spinach, fire roasted peppers  
artichoke hearts, roasted tomato, basil, olive oil
- o arctic char fillet, red onion, caper and charred tomato relish
- o garlic and herb baked chicken, dark chicken jus
- o grilled flat iron steak, balsamic onion and portobello mushroom  
ragout, rosemary madeira demi-glace
- o seasonal vegetable and starch accompaniments

dessert buffet:

to include chef's choice of pies, cakes, tarts and cookies  
coffee, tea, soft drinks & iced tea, served tableside

## FAMILY STYLE LUNCH

a 2 hour event offered between 12:00 pm – 2:00pm served in a private room. (minimum 25 guests)

1<sup>st</sup> course:

- o garden salad, cherry tomato, pickled red onion, cucumber, avocado  
olives, herb vinaigrette

2<sup>nd</sup> course:

- o roasted free range chicken, organic mushrooms
- o tagliatelle, fresh ricotta, peas, cherry tomato, roasted corn, herb broth (vegetarian)
- o grilled salmon fillet, citrus scented couscous

3<sup>rd</sup> course

- o pastry chef's selection of seasonal desserts
- o fresh fruit

## SERVED LUNCH

a 2 hour event offered between 12:00 pm – 2:00pm served in a private room. (minimum 25 guests)

1<sup>st</sup> course, choose 1:

- o burrata, oven roasted tomato, lemon salt, basil pesto  
lamb's lettuce, flat bread
- o baby greens, roasted pistachio, goat cheese, heirloom tomato  
mustard-herb vinaigrette

2<sup>nd</sup> course, choose 3:

- o lemon-rosemary brined pork chop, madeira reduction
- o florida red snapper provençale
- o charred flat iron steak, roasted onion demi-glace
- o farfalle, seasonal vegetables, oven roasted tomato ragu, mascarpone

3<sup>rd</sup> course choose 1:

- o chocolate & praline, milk chocolate mousse, praline crunch, Kahlua cream
- o apple crumb tart, cinnamon streusel, vanilla ice cream
- o champagne sabayone, vanilla cake, macerated berries
- o chocolate rum crunch, rum infused chocolate mousse, chocolate crunchies
- o lemon tart, meringue, berries
- o tres leches cake, shaved pineapple, white chocolate curls
- o bread pudding, salted caramel ice cream
- o caramel chocolate chunk tart, whipped cream, chocolate caramel sauce
- o sorbet sampler: three seasonal flavors
- o gelato sampler: three seasonal flavors

## **on the go lunch:**

### PICNIC LUNCH TO GO

*set outside your conference room or pick-up in main lobby  
chef's selection of sandwiches, individual bag of terra chips  
seasonal fruit, composed salad fresh baked cookie & bottled water*

### COLD WORKING LUNCH BUFFET

set outside your conference room for 1.5 hours between 12:00pm-1:30pm  
soup of the day, 2 composed salads  
deli board featuring boar's head @ cold cuts, fresh baked breads  
tomatoes, onions, pickles, pepperoncini, cheeses, salad bar, chips  
condiments, spreads & cookies and brownies

### HOT & COLD WORKING LUNCH BUFFET

set outside your conference room for 1.5 hours between 12:00pm-1:30pm  
soup of the day, 2 featured hot entrees, three composed salads  
deli board featuring boar's head @ cold cuts, fresh baked breads  
lettuce, tomatoes, onions, pickles, pepperoncini, salad bar  
chips, condiments, spreads & cookies and brownies

### GRAB & GO LUNCH

set outside your conference room for 1 hour  
build your own lunch to go, selections set, wrapped & labeled  
chef's selection of sandwiches, individual bag of chips  
seasonal whole fruits, composed salad, cookies, brownies  
sodas & bottled waters

20 person minimum required for all on the go lunches, except for picnic lunch to go which has no minimum. all on-the-go lunches subject to set-up fee, (available daily from 12:00pm to 1:30pm)

## reception displays:

### MEDITERRANEAN TABLE

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soppressata, genoa salami, prosciutto, spicy capicola  
parmigiano- reggiano, marinated mozzarella, mushrooms  
greek olives, marinated artichokes, lavash, assorted ficelle & breadsticks

### CHEESE & CRACKERS

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vermont cheddar, maytag bleu, pepper jack, creamy goat  
fresh crudité, dried fruits & nuts, whole grain & water crackers

### SPREADS AND BREADS

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roasted artichoke dip with meyer lemon, roasted red pepper hummus, baba  
ghanoush, greek olive tapenade, white bean and garlic confit spread, black bean  
with roasted jalapeno, flatbreads, grissini, ficelle, ciabatta, sourdough bastone

### NEW YORK STATE ARTISAN CHEESES

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sprout creek farms eden, old chatham ewe's bleu & camembert  
hawthorne valley farm raw milk organic cheddar  
berries, figs, nuts, breads & crackers

### HUDSON VALLEY HARVEST

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grilled: zucchini, squash, bell peppers, mushrooms, eggplant  
raw: celery, cucumber, carrots, cauliflower & broccoli  
pickled: baby sweet peppers, radish, cauliflower, baby carrots, fennel  
roasted red pepper hummus, homemade ranch dip

### OCEAN

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oysters & clams on the half shell, jumbo shrimp  
cocktail sauce, mignonette, hot sauces

### SNACKS

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house made potato chips, wasabi peas, spiced nuts  
flavored popcorn, pretzels sticks with assorted mustards

minimum of 20 guests required for displays, pricing based on 1 hour reception

**passed:**

HOT

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- panko crusted quinoa, smoked tomato (vegetarian)
- mini grilled cheese, brie, fig jam, brioche (vegetarian)
- stuffed crimini mushroom, spinach and goat cheese (vegetarian)
- herb grilled chicken, sweet chili sauce (skewer)
- mini reuben, thousand island
- korean bbq beef (skewer)
- sea scallop, bacon wrapped
- pastry wrapped franks, whole grain mustard

COLD

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- caprese bite, aged balsamic (vegetarian)
- roasted pepper bruschetta, red wine gastrique (vegetarian)
- lobster salad, thai basil, meyer lemon, brioche
- soy cured salmon, crème fraîche & pear
- crab salad with meyer lemon
- strawberry, herb goat cheese (vegetarian)
- prosciutto di parma, asparagus, pomegranate balsamic

CHOOSE 6

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- half hour
- one hour
- two hours

minimum of 20 guests required for passed items



## dinner buffets:

### DINNER IN THE MANSION

the chef's daily market full hot and cold buffet, featuring composed salads, mixed greens, assorted cheeses, hot entrees and a daily action station and handmade desserts from the pastry shop. dinner includes assorted soft drinks, iced tea, coffee and selection of fine teas. reserve tables for your group to dine in the estate's mansion dining room (non-private, no minimum required) dinner hours: 6:00pm – 9:00pm.

### DINNER IN A PRIVATE SALON

reserve a private dining room for your guests to dine from the chef's daily full dinner buffet. (buffet non-private, adjacent to your private dining salon) dinner hours: 6:00pm – 9:00pm. minimum 20 guests

### DINNER IN A PRIVATE SALON WITH A PRIVATE BUFFET

reserve a private dining room for your guests to dine from with your own private chef's daily buffet buffet, 2 hour event anytime from 5PM – 10PM daily. minimum 20 guests

### HOT & COLD WORKING DINNER BUFFET

set outside your conference room, a 2 hour event served anytime between 5:00pm and 10:00pm. soup of the day, 3 featured hot entrees, two composed salads, salad bar condiments, chef's choice of desserts

### HALF MOON BUFFET

cold offerings:

- o roasted mushroom salad, fresh fava beans, rosemary
- o smoked chicken waldorf salad
- o local beets with coach farm's goat cheese and citrus
- o seasonal greens salad, topping and dressing assortment

hot entrees:

- o chef's seasonal soup
- o steelhead trout, roasted corn relish, tomato fennel coulis
- o seared beef medallions, red wine reduction
- o roasted duck breast, peach compote
- o tagliatelle with fresh ricotta, peas, teardrop tomato, roasted corn, herb puree
- o seasonal vegetable accompaniments

dessert:

- o fresh fruit crisp, new york cheesecake, chocolate ganache cake, oatmeal cookies
- o seasonal fruit

a 2 hour event served between 4pm and 10pm, minimum 20 guests

## station style dinner:

### A TASTE OF NEW YORK

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included in your event

- o taste of hudson valley station  
an array of locally sourced, seasonal foods that the chef uses to create salads, soup and appetizers.
- o pastry table  
our pastry chef's favorites seasonal dessert selections

choose 3 action stations:

chinatown

sweet and sour chicken, beef & broccoli,  
fried rice. stir fried vegetables & tofu, cold  
sesame noodles

street food

dirty water hot dogs with sauerkraut, lamb  
gyros, marinated chicken kabobs  
carnitas tacos, warm pretzels with mustard

manhattan steakhouse

carved slow roasted rib eye, horseradish  
cream, roasted mushrooms  
bordelaise sauce, grilled asparagus, roasted  
baby potatoes, creamed spinach

arthur avenue

cavatappi with rapini, roasted tomatoes,  
sausage, artichokes & pesto, mussels &  
clams fra diavolo, chicken madeira,  
eggplant rollatine, fresh baked focaccia &  
crusty breads

minimum of 25 guests required for buffet and station style dinner events. all buffet dinner events are 2 hours available 5pm – 10pm

## family style dinners:

### *SUNDAY SUPPER*

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#### 1<sup>st</sup> course:

- o bruschetta
- o romaine hearts, focaccia croutons, shaved reggiano white anchovy vinaigrette
- o marinated and grilled seasonal vegetables

#### 2<sup>nd</sup> course:

- o frutti di mare with clams, mussels, shrimp and scallops
- o lemon chicken picatta with artichokes and roasted peppers
- o penne a la vodka
- o veal scaloppini marsala, mushroom risotto
- o meatballs and sausage in "sunday gravy"
- o sautéed rapini with garlic and chili

#### 3<sup>rd</sup> course:

- o tiramisu, pignoli cookies, chocolate mousse
- o italian cheesecake, mini cannoli, seasonal fruit

### *CHOP HOUSE*

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#### 1<sup>st</sup> course:

- o tomato and mozzarella stack
- o citrus poached chilled jumbo shrimp
- o chophouse salad: iceberg and mixed greens, tomato, cucumber carrot, red onion, bleu cheese, bacon, red wine vinaigrette

#### 2<sup>nd</sup> course:

- o grilled flat iron steak, herb fries, mushroom and onion ragout
- o pork tenderloin, grilled apples, cider reduction
- o grilled salmon, red wine butter sauce
- o garlic and herb roasted chicken, chicken jus
- o smashed red bliss potato, sautéed spinach and charred asparagus

#### 3<sup>rd</sup> course:

- o carrot cake, caramel chocolate chunk tart
- o chocolate ganache cake, seasonal fruit

family style dinners require a minimum of 20 to a maximum of 80 guests  
these events are reserved for 2 hours (available 5pm – 10pm)

**served dinner:**

**THREE COURSE**

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1<sup>st</sup> course

choose 1

- o tarrytown house salad, field greens, port wine poached pear, candied walnuts, maytag bleu cheese red wine vinaigrette
- o estate salad bibb lettuce, red oak, local apple, toasted almonds, smoked bacon roasted shallot balsamic vinaigrette
- o goat cheese tart, caramelized onion, puff pastry, micro greens salad
- o grilled romaine and radicchio salad, grana padano gratin crouton, garlic, anchovy and lemon emulsion

2<sup>nd</sup> course

choose 3

- o seasonal risotto, wild mushrooms, shaved reggiano (vegetarian)
- o lemon herb roasted half chicken, pan jus
- o bone in beef short rib, seasonal preparation
- o portobello cap, roasted corn, goat cheese, lentil salad, roasted tomato (vegetarian)
- o rosemary apricot glazed salmon, citrus relish
- o miso glazed atlantic cod, spaghetti squash
- o bone-in pork chop, grilled, blackberry peach compote
- o grilled new york strip steak, charred tomato demi
- o stuffed eggplant, spinach and toasted orzo, harissa (vegetarian)
- o lemon rosemary brined free range chicken breast, herb pan jus
- o striped bass fillet, poached baby clams, tomato fennel coulis
- o petit filet mignon, mushroom fricasee

3<sup>rd</sup> course

choose 1

- o chocolate & praline, milk chocolate mousse, praline crunch, Kahlua cream
- o apple crumb tart, cinnamon streusel, vanilla ice cream
- o champagne sabayone, vanilla cake, macerated berries
- o chocolate rum crunch, rum infused chocolate mousse, chocolate crunchies
- o lemon tart, meringue, berries
- o tres leches cake, shaved pineapple, white chocolate curls
- o bread pudding, salted caramel ice cream
- o caramel chocolate chunk tart, whipped cream, chocolate caramel sauce
- o sorbet sampler: three seasonal flavors
- o gelato sampler: three seasonal flavors

add an app (4<sup>th</sup> course)

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burrata, lemon sea salt, basil, roasted tomato, extra virgin olive oil, grissini (veg)	maryland style crabcake, roasted corn coulis
lobster bisque: warm langostine salad	mushroom stuffed ravioli, white truffle beurre blanc, reggiano (veg)

minimum of 20 guests required for served dinners served dinner events are reserved for 2 hours (available 5pm – 10pm). all private events require the selection and purchase of a mansion salon based on capacities and availability. please see tariff page

## outdoor events:

### BACKYARD BBQ

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garden salad: iceberg, tomatoes, onions, cucumbers & dressings  
macaroni salad, cole slaw & potato salad

angus burgers with fixings, sweet & hot italian sausage  
hot dogs, sauerkraut, corn on the cob  
bbq chicken & veggie burgers

pies, brownies & blondies, cookies, watermelon

### THE ESTATE BBQ

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chef's garden salad, german style potato salad, cole slaw  
pasta salad, watermelon and feta salad, grilled vegetables

grilled skirt steak  
pork spare ribs  
herb grilled chicken thighs  
burgers with fixings, hot dogs with sauerkraut, veggie burgers  
corn on the cob  
baked potatoes: sour cream, scallions, cheddar, bacon and butter

warm fruit crisp with vanilla ice cream, cupcakes, cookies and brownies  
watermelon and whole fruit

### LOBSTER BAKE

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chef's garden salad, cole slaw, tomato, cucumber & red onion salad  
caesar salad, chilled shrimp, oysters and clams on the half shell

butter poached maine lobster, clarified butter  
clams & mussels, white wine garlic broth, chorizo and roasted tomato  
parsley potatoes, herb grilled chicken breast  
sirloin steak & grilled corn on the cob

warm fruit crisp with vanilla ice cream, cupcakes, cookies and brownies  
watermelon and whole fruit

minimum of 20 guests required for outdoor dinners  
outdoor dinner events are 2 hours (available 6pm – 9pm)  
all dinner events include ice tea, brewed coffees and selection of fine teas

all private events require the selection and purchase of a mansion salon based on capacities and availability. please see tariff page.

## interactive events:

We believe that teambuilding continues well beyond the actual conference so therefore Executive Chef Hettinger has created a variety of events to expand camaraderie, team-work, challenge and solution building skills. These highly specialized events have very limited availability and require a minimum of 60 days advance booking notice.

**“INDIVIDUAL COMMITMENT TO A GROUP EFFORT -- THAT IS WHAT MAKES A TEAM WORK, A COMPANY WORK, A SOCIETY WORK, A CIVILIZATION WORK.”**

**VINCE LOMBARDI  
1913 – 1970**

### IRON CHEF™

This Is Our Interpretation Of The Popular Television Show. Your Dining Space Is Converted Into Kitchen Stadium Complete With The Culinary Tools Needed To Compete Like Your Favorite Celebrity Chef. Your Group Will Be Broken Into 3 Teams & Then Battle Against Each Other Utilizing The Components Of A Market Table Set In The Dining Room.

#### battle # 1

1st course:

ginger miso glazed sea scallops & pickled cucumber slaw

2nd course:

bibb lettuce salad, poached pear, maytag, walnuts & red wine vinaigrette

3rd course:

peppercorn crusted beef medallions

hash brown potato, portobello mushroom & rosemary madeira demi

4th course:

vanilla bean crème brûlée, grand marnier macerated berries

#### battle # 2

1st course:

maryland style crab cake, buttermilk slaw & remoulade

2nd course:

classic caesar salad

3rd course:

new york strip, jumbo shrimp, o'brien potatoes, red wine & scampi sauces

4th course:

bananas foster, vanilla bean ice cream

#### battle # 3

1st course:

charred rare tuna, melon carpaccio, red chili & citrus

2nd course:

baby arugula salad, prosciutto, toasted pine nuts, caramelized onion, balsamic vinaigrette

3rd course:

paillard of chicken breast, chasseur sauce, smashed potatoes

4th course:

chocolate hazelnut crepes

## RESTAURANT WARS

our most popular teambuilding event. in restaurant wars, a designated number of teams & stations, which are pre-determined by executive chef hettinger, will compete against each other to create a functional restaurant. we have developed the concepts of these restaurants to assist the process which is scheduled to last for approximately 1 hour, followed by a 2 hour dinner inspired by the dishes your attendees have created.

### station 1

arthur avenue: traditional italian favorites

### station 2

manhattan steakhouse: carved prime rib with traditional steakhouse sides

### station 3

chinatown: stir fry & classic asian fare

### station 4

a taste of hudson valley: locally sourced produce used to make dishes such as soups, salads & risotto

### station 5

patisserie/bakery: our pastry chef's favorites. including tartlets cookies, cupcakes & crème brûlée

### station 6

ice cream shop: ice creams, gelatos & sorbets  
syrups, toppings & cones for custom made sundaes

### **fine print:**

- o iron chef requires a minimum of 18 to a maximum of 40 guests
- o restaurant wars require a minimum of 40 to maximum of 180 guests.
- o groups should allocate 3 hours of total schedule time for event and dining. for safety, we require all participants to refrain from alcohol consumption until the actual working team event is complete.
- o chef fee (includes program set-up, advance consultation review with group and actual program facilitation)

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## BARTENDER BATTLE

your group will be broken into teams and each team will be assigned a different spirit to be used to craft unique & creative cocktails. reference sheets will provided as a resource along with assistance from our resident mixologists. a market table with mixers, herbs, juices, equipment & garnishes will aid in the activity. upon conclusion, each team will be judged, a winner declared and all will partake in sampling the creations. this event will last 1 hour and is appropriate for a pre-dinner reception. Minimum 15 to a maximum 80 participants

**program bar fee** (includes program set-up, advance consultation review with group and actual program facilitation)

## odds & ends:

### SWEET & SAVORY BITES

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an ideal way to conclude a dinner or host an arrival for 1 hour

*mini cupcakes, spiced nuts*

mini cheesecakes, chocolate dipped strawberries

flavored popcorns, warm pretzel sticks, house made potato chips

minimum of 20 guests

### HARVEST MOON

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a fitting end to a dinner. this is a 1 hour event and can be scheduled any time of evening up until 11pm.

toasted s'mores sticks, chocolate truffles, candied nuts, biscotti

hot chocolate & flavored coffees from march thru october

flavored iced teas, lemonades and iced coffees from april thru september

minimum of 20 guests

### KOSHER DINING

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we have partnered with local kosher caterers to fulfill your kosher needs. kindly ask for options & pricing.

### GLUTEN FREE OFFERINGS

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*though we incorporate gluten free options into our food program, we can also create full menus utilizing gluten free products at an additional surcharge.*



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## CELLAR PRIVATE DINING

### Sunday – Thursday Nights Only

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The Estate's Signature Cellar 49 Restaurant has a Private Cellar Dining Room for up to 40 guests

A Family Style Dinner Event Reminiscent of a grand but casual Estate Dinner in the Cellar's Private Dining Room



### THE FEAST

choose 2 appetizers & 3 entrees / pastry chef's selection of family style desserts from the bake shop

APPETIZERS (choose 2)

BURATTA / oven roasted tomato

WINGS / sweet chili / honey buffalo

CRAB CAKE / slaw / citrus mayo

ROASTED MUSHROOMS / goat cheese



TAVERN SALAD (served family style as your second course)

ENTREES (choose 3)

DRY AGED NEW YORK STRIP STEAK / red wine sauce

SMOKED PORK LOIN / peach preserves

SALMON / orange mustard

SCALLOPS / corn coulis

GEMELLI MAC & CHEESE / smoked gouda / cheddar / spinach

SIDES (included in the entrée course)

Country Style Mashed Potatoes

Seasonal Vegetable

Herb Fries

### THE VAULT

Dine in the Cellar's Exclusive Wine Vault (Maximum 10 Guests)

Ala Carte Menu Selections from the Cellar's Seasonal Menu

(Vault Fee Includes Private Dining and Space Reserved for 3 Hours Anytime between 5PM - 10PM)

All Cellar Events are 3 Hour Affairs

**to drink:**

(open "host paid" bars all available half – 5 hours)

**BEER, WINE & SODA BAR**

Available On An Open Basis  
Budweiser, Coors Light, O'Doul's, PBR, House Varietal Wines & Sodas

**PREMIUM TIER 1 BAR**

Tito's, Bacardi, Beefeater, Dewar's, Seagram's VO, Wild Turkey, Sauza Gold  
Heineken, Budweiser, Coors Light, House Wines, Sodas & Mixers

**PREMIUM TIER 2 BAR**

Ketel One, Bacardi, Captain Morgan, Bombay, Johnnie Walker Red, Dewar's,  
Canadian Club, Jack Daniels, Jose Cuervo, Southern Comfort, Kahlúa, Campari,  
Heineken, Budweiser, Coors Light, House Wines, Sodas & Mixers

**SUPER PREMIUM BAR**

Grey Goose, Bacardi, Captain Morgan, Bombay Sapphire, Dewar's, Johnnie Walker  
Black, Crown Royal, Maker's Mark, Patrón, Jack Daniel's, Southern Comfort, Campari  
Heineken, Budweiser, Coors Light, Amstel Light, Sam Adams, Stella Artois  
House Wines, Sodas & Mixers

**CONSUMPTION BAR PRICING**

*available with standard or premium liquors (1 – 5 hours)*

premium tier 1 cocktails	13-	domestic beer	9-
premium tier 2 cocktails	16-	imported beer	11-
super premium cocktails	20-	house wine	13-
spring water	5-	soda	5-
after dinner	22-		

**consumption bars will incur a bartender fee per hour of 200 and a 450 set-up fee**

**OPEN BAR PRICING**

	BW&S	Tier 1	Tier 2	Super Premium
Half Hour: pp	24-	30-	34-	37-
One Hour: pp	30-	38-	42-	48-
Two Hours: pp	41-	47-	52-	54-
Three Hours: pp	49-	55-	58-	62-
Four Hours: pp	54-	62-	67-	72-
Five Hours: pp	60-	70-	74-	80-

**open bars have complimentary set-up and bartender fees**

**AFTER DINNER OFFERINGS**

Maison Surrene Cognac, Macallan 10 Year, Laproig Breckenridge Bourbon, Avion  
Resposado Tequilla, Grand Marnier, Drambuie, Amaretto Di Sarrono, Kahlúa, Frangelico,  
Dow's Port Avena Amaro

**all receptions require minimum of 20 guests, 1 bartender per 50**

Menu Pricing & Private Room Tariff Subject To NY State Sales Tax, 12% Admin Fee & 12% Gratuity  
Menus and Pricing Subject to Change Unless Contracted catering may .2016

## late night:

Available Midnight – 2AM. The perfect way to reward your team, build camaraderie and celebrate success! Adults 21 and over only. After party events available only to groups under contract for with guest rooms on the night of the event. (no driving please) 2 hour maximum with hosted consumption bars only. All fees include security

### CELLAR 49 - After Party

reserve cellar 49 private just for your group. the incredible tavern located in the biddle mansion. this 2 hour event begins at midnight and ends at 2am and includes bar set-up fee.

### CELLAR 49 -Private All Night (5PM – 1AM)

Reserve the entire Cellar 49 restaurant and Tavern private for your group. Very limited availability, requires minimum 3 months advance purchase, non-refundable. See tariff for rental. Requires minimum \$5,000 food and beverage in addition to space fee.

### THE NIGHT OWL

reserve the biddle mansion's library, sunporch and music room after your event to continue the party. Available late evenings 1100PM – 1:00AM.

## to nosh:

available only with an after party event

nachos and salsa basket  
Home Made Salsa, Guacamole

sliders by dozen  
mini burgers with cheddar cheese, assorted condiments

buffalo wings by the dozen  
our signature wings with celery sticks, carrots and bleu cheese

dark chocolate brownies by the dozen  
german dark chocolate with walnut to satisfy the midnight sugar craving

**2017 catering tariffs:**

Menu Item	Price Per	Menu Item	Price Per
<b>Breakfast</b>		<b>Receptions</b>	
Breakfast in the Mansion	\$22	Ocean	\$32
Breakfast in a Private Salon	\$32	Snacks	\$12
Estate Breakfast	\$48	Choose 6 (Half Hour)	\$22
<b>Refreshment Breaks</b>		Choose 6 (1 Hour)	\$32
Morning Vitality	\$22	Choose 6 (2 Hours)	\$42
Afternoon Vitality	\$22	<b>Dinner Events</b>	
All Day Vitality	\$38	Dinner in the Mansion	\$57
Late Night Focus	\$26	Dinner in a Private Salon	\$65
Private All Day Refreshments	\$50	Private Buffet Dinner	\$80
<b>Brunch &amp; Lunch</b>		Hot & Cold Working Dinner	\$80
Hydration Break	\$30	Half Moon Buffet	\$105
Private Morning Enhancements	\$13	Taste of New York	\$135
Cookies & Milk	\$11	Sunday Supper	\$98
Smoothies	\$11	Chop House	\$120
Energize	\$13	Three Course Served	\$80
<b>Receptions</b>		Add an App (4th Course)	\$10
Mary Duke Brunch Buffet	\$67	Backyard BBQ	\$60
Brunch Enhancements	\$14	Estate BBQ	\$85
Lunch in the Mansion	\$38	Lobster Bake	\$130
Lunch in Private Salon	\$44	<b>Interactive Events</b>	
Lunch in Salon with Private Buffet	\$65	Iron Chef	\$180
Early Open/Late Close	\$12	Restaurant Wars	\$180
Westchester Lunch Buffet	\$68	Chef fee	\$1,250
Family Style Lunch	\$57	Bartender Battle	\$90
Served Lunch	\$60	Bartender Program Fee	\$500
Picnic To Go	\$25	<b>Odds &amp; Ends</b>	
Cold Working Lunch Buffet *	\$35	Sweet & Savory	\$30
Hot & Cold Working Lunch *	\$46	Harvest Moon	\$30
Grab & Go (Build Your Own) *	\$35	<b>Cellar 49</b>	
*Set Up Fee	\$125	The Feast	\$125
<b>Receptions</b>		The Vault	\$1,250
mediterranean Table	\$27	<b>Late Night</b>	
Cheese & Crackers	\$18	Cellar 49 (After Party)	\$4,150
Spreads & Breads	\$16	Cellar 49 (Private 5PM - 1AM)	\$25,000
New York State Artisan Cheeses	\$27	Night Owl (Biddle)	\$2,600
Hudson Valley Harvest	\$20	Nosh Items (Priced Per)	\$20

all private breakfast, lunch, dinner, outdoor events and receptions will incur the following space rental for your reserved event. please consult with your event manager for availability.

Private Room/Event Space	Cap	Breakfast & Lunch	Reception & Dinner
Music Room Terrace	20	300	450
Garden Room	56	500	700
Music Room	45	450	650
Library & Sun Porch	70	750	950
Winter Palace (Upper & Lower)	200	1000	1500
King Mansion & Rear Lawn (Buffet Service Only)	150	1500	2500
Cellar B (Not Vault)	40	N/A	1000
West Terrace (Buffet Service Only)	250	1250	1700
Duke Terrace & Statue Garden (Buffet Service Only)	350	1000	1500
Seasonal Outdoor Pool & Cabana Deck	75	NA	1000